

TAKE AWAY MENU

Soup

MERCIMEK CORBASI (V) 5.75
Anatolian red lentil soup

Cold Meze

HUMUS (V) 5.95
House made pureed chickpeas with tahini, garlic, olive oil and lemon juice

CACIK (Tzatziki) (V) 6.10
Anatolian village style strained yogurt with cucumber and pureed garlic

DOLMA (V) 6.20
Stuffed vine leaves with rice

PATLICAN EZME (Babaganoush) (V) 6.20
Grilled aubergine pureed with tahini, garlic, olive oil and natural yogurt

Hot Meze

FALAFEL (V) 6.25
Mediterranean style chickpea and broad bean patties, deep fried, served on a bed of humus

BOREK (V) 6.25
Hand folded filo pastry triangles stuffed with Feta cheese and spinach

HELLIM (V) 6.75
Charcoal grilled Cypriot Halloumi cheese, served on a bed of salad

KALAMAR (Calamari) 6.75
Lightly battered squid ring served with a rose infused sweet and sour sauce

KARIDES TAVA 6.75
Skewer of fried king prawns served with garlic sauce

DOMATES SOSLU KOFTE 7.30
Lamb meatballs cooked with leeks, green peppers and fresh tomatoes

MANTAR (V) 6.50
Sauteed mushrooms in garlic, onions, peppers, leeks and tomatoes, topped with cheddar cheese

TAVUK KANAT 6.75
Charcoal grilled marinated chicken wings

Meze Menu

19.95
(for 2 people)

HUMUS (V) • CACIK (Tzatziki) (V) • DOLMA (V)
BOREK (V) • FALAFEL (V) • HELLIM (V)
KALAMAR (Calamari)

Menu served with homemade bread

Grills

KANAT IZGARA 12.35
Marinated chicken wings, served with mixed salad

TAVUK SIS (Chicken Sish) 13.95
Skewer of marinated chicken cubes, served with couscous

KOFTE 13.95
Skewer of tender lamb mince, blended with special seasoning and herbs, served with couscous

KUZU SIS (Lamb Sish) 15.90
Skewer of marinated tender lamb cubes, served with couscous

TAS MIXED GRILL 16.25
Mixed grill of chicken cubes, lamb cubes and kofte, served with couscous

Vegetarian Dishes

MANTAR GUVEC (V) 11.45
Mushrooms cooked with tomatoes, onions and peppers, topped with cheddar cheese

HELLIMLI BROKOLI (V) 11.95
Broccoli sauteed with grilled Halloumi cheese, mushrooms, sun-dried tomatoes, leeks and onions

BAMYA (V) 12.50
Okra in tomato sauce with onions, potatoes and herbs, served with couscous and yogurt

TURLU (V) 12.95
Anatolian village style stew of potatoes, aubergines, courgettes, mushrooms, peppers, carrots, tomatoes, served with couscous and yogurt

Salads

COBAN SALATA (V) 5.25
Anatolian shepherd's salad with parsley, tomatoes, red onion and cucumber

BEYAZ PEYNIRLI SALATA (V) 5.55
A selected leaf salad, topped with Feta cheese

EZME SALATA (V) 5.55
Finely diced tomatoes, red onions, peppers, parsley tossed with Anatolian herbs

Rice

SADE PILAV (V) 2.95
Basmati rice

COUSCOUS (V) 2.95
Fine bulgur wheat mixed with tomatoes, onions and green peppers

MANTARLI PILAV (V) 3.75
Basmati rice with mushrooms

BADEMLI PILAV (V)(N) 3.75
Basmati rice with almond

Casseroles & Oven Dishes

TAVUK GUVEC (Chicken Casserole) 13.45
Chicken casserole with mushrooms, green peppers, onions, tomatoes, ginger and fresh coriander

DOMATES SOSLU KOFTE 13.45
Lamb meatballs cooked with fresh tomatoes, new potatoes, leeks and peppers

MUSAKKA 14.95
TAS style Mediterranean layered bake of aubergine, lamb mince and potatoes topped with bechamel sauce

BADEMLI TAVUK (N) 14.40
Chicken caserole with almonds, green peppers, bay leaves and tomatoes

ACILI TAVUKLU BARBUNYA (S) 15.25
Chicken with borlotti beans, onions, peppers, tomato and herbs

TAS SPECIAL 15.95
Lamb cooked with potatoes, onions, peppers and tomatoes, seasoned with oregano

INCIK (Lamb Shank) 17.45
Slow cooked lamb shank with tomatoes and bay leaves

Fish & Seafoods

TRADITIONAL FISH & CHIPS 12.95
Freshly battered cod fish, served with tartare sauce and French fries

SOMON IZGARA 15.95
Grilled salmon with sauteed potatoes, red onions, double cream and pepper, served with salad

LEVREK IZGARA 16.45
Grilled seabass, served with salad

Biryani

CHICKEN BIRYANI 10.95
Pieces of tender chicken breast cooked with rice, onion, butter, cinnamon, cardamom, green chili, mint, saffron, coriander, red chili powder. black pepper, bay leaves and yogurt

LAMB BIRYANI 11.95
Pieces of tender lamb cooked with rice, onion, butter, cinnamon, cardamom, green chili, mint, saffron, coriander, red chili powder. black pepper, bay leaves and yogurt

Sides

HOMEMADE ANATOLIAN BREAD (V) 0.90

CHILI SAUCE (V)(S) 1.95

FRENCH FRIES (V) 3.15

ANATOLIAN STRAINED YOGURT (V) 3.15

STEAMED BROCCOLI (V) 3.15

BOILED NEW PATATO (V) 3.15

SEASONAL VEGETABLES (V) 4.15

SAHAN MENU

15.95

2 Course Menu

Menu served with homemade bread

- **CHOICE OF STARTER** •
- RED LENTIL SOUP (V)
- HUMUS (V)
- CACIK (Tzatziki) (V)
- SALAD WITH FETA CHEESE (V)
- **CHOICE OF MAIN COURSE** •
- (all main courses served with couscous)
- CHICKEN CASSEROLE
- GRILLED CHICKEN SIS
- GRILLED LAMB KOFTE
- LAMB MEATBALLS WITH TOMATO SAUCE
- BROCCOLI WITH HALLOUMI (V)(S)

Biryani Menu

10.95

CHICKEN or LAMB BIRYANI
&
MIXED SALAD
&
SOFT DRINK

Desserts

BAKLAVA (V)(N) 5.50
Filo pastry, pistachio, honey syrup

KUNEFE (V)(N) 6.95
Shredded wheat, fresh unsalted white cheese cooked on the charcoal, served with pistachio and honey

Soft Drinks

MINERAL STILL WATER (500 ML) 1.60

MINERAL STILL WATER (1 LT) 2.75

MINERAL SPARKLING WATER (750 ML) 3.00

COCA COLA (330 ML) 2.00
Regular | Diet | Zero

7UP LEMONADE (330 ML) 2.00

ORGANIC JUICE (330 ML) 2.95
*Apple | Black Mulberry | Pomegranate
Rose Sherbet | Melon | Fig*

AYRAN (Salted Yogurt Drink) (250 ml) 2.00

(V) Suitable for Vegetarians (N) Contains Nuts (S) Spicy
All our food is prepared in a kitchen where nuts, gluten and other allergens may be present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergy information is available on request.

VAT included